

# Carrageenan: A Natural Fit

Carrageenan offers food manufacturers a natural solution for effective gelling and thickening. Used in dairy, meat and poultry applications, carrageenan is sourced from specific types of seaweed and have been in use for centuries. It is an organic-allowed, kosher-certified ingredient that our expert technicians can tailor to meet your unique needs.

With robust distribution services and quality assurance procedures, trust Tilley to offer exceptional ingredients.

## Product Highlights:

- **Packaging**

50-pound, poly-lined, multi-ply paper bags with 40 bags per pallet.

- **Shelf-Life**

Re-certify specifications after 2 years. Store properly sealed in a cool dry environment.

- **Regulatory**

21 CFR - 172.626. Carrageenan is approved for general use in food products.  
Canada – C.R.C., C.370 (section B.16.100), Table 4

- **Distribution Centers**

With international facilities, third-party warehousing across the US, and last-mile delivery capabilities, Tilley offers all our customers strong supply and distribution channels to keep production on schedule.

*Learn how Tilley Distribution can play a role in your company's success. Contact us at: [orders@tilleydistribution.com](mailto:orders@tilleydistribution.com)*



	Application	Usage Level	Grade
<b>Meat and Seafood</b>	Processed Deli Meats	...0.25 to 1.0%	MBF-202, MBF-202i, MBF-157i
	Further Processed Ham	...0.25 to 1.0%	MBF-202, MBF-202i, MBF-157i
	Kamaboko (surimi-based)	...0.25 to 0.50%	WG-2000, S-100, CI-200
	Injected/Marinated poultry & red meats (such as fajita strips, rotisserie chicken/turkey)	...0.15 to 0.25%	S-100Fi, S-100F, MBF-167X
<b>Dairy</b>	Chocolate Milk	...0.025 to 0.035%	CM-61BF or CM-65BF
	Ice Cream	...0.02 to 0.04%	IC-61BF, IC-9429
	Soft-Serve, Shake Mixes	...0.025 to 0.04%	IC-9429
	Sour Cream	...0.10 to 0.25%	IC-61BF
	Buttermilk	...0.05 to 0.10%	IC-61BF or CM-888
	Cottage Cheese	...0.05 to 0.15%	IC-61BF or CM-888
	Egg Nog	...0.08 to 0.15%	CM-65BF
	Evaporated Milk	...0.001-0.015%	IC-9429
<b>Beverages</b>	Soy Milk	...0.05 to 0.10%	CM-993X and/or CI-200
	Nutritional Dry Mixes	...0.10 to 0.20%	CS-165 or CS-01
	Infant Formula	...0.02 to 0.03%	CM-993X or CI-200
	UHT Flavored Milk	...0.02 to 0.035%	CM-915 or IC-61BF
<b>Desserts</b>	Water Gel	...0.025 to 0.80%	CI-200 or DG-240
	Pudding	...0.10 to 0.50%	CI-200 or CM-993X
	Flan	...0.20 to 0.30%	CM-888
<b>Fruit Preparations and Syrups</b>	Pie Filling	...0.10 to 0.20%	SP-9324, WG-2000 or CI-200
	Toaster Pastries	...0.10 to 0.40%	SP-9324
	Topping	...0.10 to 0.70%	SP-9324 or CI-200
	Variegates	...0.20 to 0.45%	IC-9429 or SP-9324
	Syrups	...0.10 to 0.30%	CI-200 or CS-01
	Fruit Strips	...0.15 to 0.35%	WG-2000 or CI-200
<b>Sauces</b>	Cheese	...0.20 to 0.50%	IC-9429, SI-100 or CS-01
<b>Bakery</b>	Cake Glazes	...0.50 to 0.70%	CI-200, WG-2000
	Batters	...0.10 to 0.30%	CS-01
	Frozen Dough	...0.10 to 0.50%	SI-100